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INFORMATION DISCLOSURE STATEMENT BY APPLICANT

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Sheet 1 of 3

Complete if Known	
Application Number	10/657,692
Filing Date	September 8, 2003
First Named Inventor	Navam S. Hettiararchchy
Art Unit	1645
Examiner Name	To be Assigned
Attorney Docket Number	UAF-102-21

NON PATENT LITERATURE DOCUMENTS

Examiner Initials*	Cite No.[1]	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T[2]
RAW	A1	Altekruse, S.F. et al., 1994 Food-borne infections in individuals with human immunodeficiency virus. South Med. J. 87:169-173	
RAW	A2	Misubu, B., et al., 1993 Serological evidence of previous Campylobacter jejuni infection in patients wiht the Guillain-Barre syndrome. Ann. Intern. Med. 118:947-953	
RAW	A3	Torres, J.A. 1994 Edible films and coatings from proteins. In Hettiararchchy, N.S., Ziegler, G.R., Eds. Protein functionalilty in food systems. pp. 467-507	
RAW	A4	Ariyapitipuri et al. 1999 Microbial shelf life determinatin of vacuum-packaged fresh beef treated with polylactic acid, lactic acid, and nisin solutions. J. Food Prot. 62(8)	
RAW	A5	Ayres et al., 1999 Effect of permeabilizers on antibiotic sensitivity of Pseudomonas aerunosa. Letters in Applied Microb. 28:13-16	
RAW	A6	Boussouel et al. 1999 Response Surface Methodology, an approach to predict the effects of a lactoperoxidase system, Nisin ... J. Appl. Microbiol. 86:642-652	
RAW	A7	Brackett, R.E. 1999 Incidence, contributing factors, an control of bacterial pathogens in produce. Post Harvest Biol. Tech. 15:305-3111.	
RAW	A8	Brody, A.L. 2002 IFT Annual Meeting & IFT Food Expo Preview, Packaging, Food Tech. 56(5):112-115	
RAW	A9	Brody, a.L. 2001 Produce and Technology, Packaging. Food Tech. 55:104-105	
RAW	A10	Cagri et al. 2001 Antimicrobial, mechanical and moisture barrier properties of low pH whey based edible films containing p-Aminobenzoic or sorbic acids. J. Food Sci. 66(6):865	

Examiner Signature	/Robert A. Wax/	Date Considered	06/19/2006

*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

1 Applicant's unique citation designation number (optional). 2 Applicant is to place a check mark here if English language Translation is attached.

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Sheet 2 of 3

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RAW	A11	Cherrington et al. 1991 Short-chain organic acids at pH 5.0 kill E. coli and Salmonella spp. without causing membrane perturbation. J. Appl. Bacteriol. 70:161-165	
RAW	A12	Cherry, J.P. 1999 Improving the safety of fresh produce with antimicrobials. Food Tech. 53(11):54-58	
	A13	~~Chien 1999 Food preservatives organic acids and esters. Food Industries 24(8):16-22~~	
RAW	A14	Cutter et al. 1995a Treatments with nisin and chelators to reduce Salmonella and E. coli on beef. J. Food Protection 57(9):1028-1030	
RAW	A15	Cutter et al. 1995b Population reduction of gram-negative pathogens following treatments with nisin and chelators under various conditions. J. Food Protection 58:977-983	
RAW	A16	Fanbg et al. 2000 Effects of chelators, organic acid and storage temperature on growth of E. coli 0157:H7 in ground beef ... J. Food and Drug Analysis 8(3):187-194	
RAW	A17	Farid et al. 1998 Organic acid dipping of catfish fillets: Effects of color, microbial load and Listeria monocytogens. J. Food Prot. 61(11)1470-1474	
RAW	A18	Farber et al. 1991 Listeria monocytogens, a food-borne pathogen. Microbial Reviews 55:476-511	
RAW	A19	Good, H. 2002 Solving color measurements challenges of the food inductry. Junterlab http://www.hunterlab.comWhatsNew/Food%20Industry.pdf accessed June 28, 2003.	
RAW	A20	Han, J.H. 2000 Antimicrobial food packaging. J. Food Tech. 54(23):56-65	

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RAW	A21	Ingram et al 1995 The preservation action of acid substances. Food Chem. Ind. 42:1154-1160	
RAW	A22	Lerthangkul et al 1996 Edible coating effects on post harvest quality of green bell peppers. J Food Sci. 61(1):176-179	
RAW	A23	Miller etal 1996 Sporostatic, sporocidal and heat sensitizing action of malic acid against spores of proteolytic Clostridium botulinum. J. Food Prot. 59(2):115-120	
RAW	A24	Padgett et al. 1998 Incorporation of food-antimicrobial compounds into biodegradable packaging films. J. Food Prot. 61(10)1330-1335	
RAW	A25	Phillips, C.A. 1999 The effect of citric acid, lactic acid, sodium, citrate and sodium lactate, alone and in combination with nisin ... Letter in Appl. Microb. 29:242-428	
RAW	A26	Rhim et al. 2000 Solubility, tensile and color properties of modified soy protein films. J. Agric. Food Chem. 48:4937-4941	
RAW	A27	Richards et al. 1995 Activity of p-aminobenzoic acid compared with other organic acids against selected bacteria. J. Appl. Bact. 78(3):209-215	
RAW	A28	Roe et al. 1998 Pertubation of anion balance during inhibition of growth of E. coli by weak acids. J. Bact. 180:767-772	
RAW	A29	Sirugusa et al. 1993 Inhibition of Listeria monocytogens, Salmonella Typhimurium and E. coli 0157:H7 on beef ... J. Food Safety 13(2):147-158	
RAW	A30	Zhuang et al. 1996 Inactivation of Salmonella montevideo on tomatoes by applying cellulose-based edible films. J. Food Prot. 59(8):808-812	

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